

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-22-22

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSĐT2020
Course Title Culinary/Hospitality Operations and Management
Prerequisite(s): FSĐT1118 and FSĐT1130, and one of the following: FSĐT1040, FSĐT1080 or FSĐT2030

Catalog Description: Course work in menu planning, menu descriptions, recipe writing, waste studies, portion and production controls, inventory, work schedules, standardizing recipes, pricing, converting, forecasting and pricing.

Credit Hours: 4.0
Class Hours: 45
Lab Hours: 45
Total Contact Hours: 90

II. COURSE OBJECTIVES: *Course will:*

- A. Describe and define proper menu planning.
- B. Define components of food production including forecasting, scheduling, production and production controls, staffing, standardizing recipes and management function.
- C. Plan menu for sit down various styles of food serving styles.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Prepare several menus properly using systematic correct menu form and descriptive copy.
 - 2. Describe and demonstrate components of food product.
 - 3. Plan, prepare and serve a sit down meal.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO #3: Critical Thinking & Problem Solving
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information.*)

- A. Lab experiences for all aspects of Operations and management in culinary/hospitality field
- B. Menu Planning
- C. Special event management
- D. Inventory, work schedules, forecasting

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): Molt, Mary, *Food for Fifty*, 13th edition, Prentice Hall, 2011, ISBN 0-13-613651-6
- B. Other Resources:
 - 1. Assignments
 - 2. Class discussion
 - 3. Overheads
 - 4. Role Modeling
 - 5. Outside reading/Research required

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, lab work
 - 2. Power Point, Handouts
 - 3. Online information
 - 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Quizzes
 - 2. Exams
 - 3. Lab Evaluations
 - 4. Project/Meal Experience
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.